

Broussard's

Delta Kitchen

Appetizers

- Avocado Crisp 9.5**
Lebanese flatbread, avocado, artichoke, roasted red pepper, black olive, smoked mozzarella
- Meatloaf Sliders 8**
Granny's famous meatloaf, swiss, bacon onion jam, brioche bun
- Gator Bites 12.5**
Tender tail meat with roasted garlic aioli
- Boudin Balls 8.5**
Spicy fried sausage & rice balls served with sauce remoulade
- GF Red Beans and Rice 8**
Simmered all day with Andouille Sausage
- Shrimp Quesadilla 10**
Blackened shrimp, green onion, roasted peppers
5 cheese blend, avocado crema
- GF Roasted Wild Mushrooms 8.5**
Black trumpet, oyster & shiitake
Roasted garlic herb butter
- Fried Deviled Eggs 7.5**
A Bourbon Street favorite that you just can't resist

Salad

- GF Mixed Baby Greens 5**
Tomato and herb concasse', cucumbers, roasted garlic croutons
- GF Caesar 6**
Romaine hearts, shaved parmesan, roasted garlic croutons
- GF Spinach Salad with Hot Bacon Dressing 14**
Feta, artichokes, boiled egg, grape tomatoes, red onion, avocado, shaved parmesan, crumbled applewood bacon
- GF Black and Bleu Salad 17.5**
Blackened filet mignon and giant shrimps
tomato concasse', cucumbers, bleu cheese crumble, avocados, and garlic croutons
- "GF" option deletes croutons. Please tell your server when ordering.*

Kids

Catfish, shrimp, chicken fingers, or hamburger served with fries 5.5

Sides

Gluten free except Mac N' Cheese

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| Corn Maque Choux | Macaroni & 9 Cheeses * |
| Potatoes Brabant | Roasted Garlic Smashies |
| Creole Rice Pilaf | Horseradish Spiked Coleslaw |
| Zucchini & Yellow Squash with Heirloom Tomatoes | |

* = \$2 upgrade
GF = gluten free

Surf

- GF Shrimp and Grits 20**
New Orleans BBQ shrimp with andouille, buttery white grits loaded with aged gouda
- Crawfish Etouffee 23**
Sweet Louisiana tails in a rich brown sauce with white rice
- Fried Shrimp Platter 20**
Spicy fries, horseradish spiked coleslaw
- GF North Atlantic Salmon 20**
Zucchini linguine, heirloom tomatoes, cucumber & herb butter sauce
- Shrimp Scampi 20**
Wild mushrooms, grape tomatoes, angel hair
- GF Blackened Redfish Meuniere 17.5**
Chef Paul Prudhomme's masterpiece with creole rice pilaf
- Seafood Diablo 26**
Shrimp, crawfish, redfish and andouille
fiery champagne sauce over fettuccini
(can be not so fiery if you really insist)
- Fried Catfish Platter 16.5**
Fries & horseradish spiked coleslaw
add a quarter pound of shrimp for 5

Turf

- GF Jambalaya 17**
Andouille, the trinity and tomatoes
the best you'll ever have!
- GF Filet Mignon 29**
Port Wine demi-glace and potatoes brabant
(no sauce on gluten free option)
- Fried Turkey Pot Pie 17**
Deep fried breast, trinity, baby carrots, new peas
golden potato, buttery puff pastry
- Cajun Chicken Pasta 16.5**
Red bell peppers, red onions, mushrooms, andouille sausage
roasted pepper champagne sauce over penne rigate'
- Granny Broussard's Prize Meatloaf 15.5**
Roasted garlic smashies, wild mushroom gravy
- Creole Fried Chicken & Shrimp 17.5**
Fried boneless thighs with shrimp, heirloom tomatoes, wine sauce
white grits loaded with smoked gouda
- GF Bacon Wrapped Pork Tenderloin 17.5**
Sherry apricot glaze, potatoes brabant
- Buttermilk Fried Chicken 15**
Boneless skinless thighs with garlic smashies

Sandwiches

- Meatloaf Sandwich 14.5**
Sourdough, swiss, tomato, garlic aioli
- Catfish Poboy 13**
Mississippi catfish filet, lettuce, tomato, tartar
- Shrimp Poboy 14.5**
Giant shrimps, lettuce, tomato, remoulade
- Cheeseburger 12**
Cheddar, lettuce, tomato, mayo, brioche bun
Add bacon 2.5

All served with spicy fries